



DINNERLY



Veggie Flatbread Pizza with Ricotta, Spinach, and Peppers

 20-30min  2 Servings

We've taken some of our favorite calzone ingredients (that's a stuffed pizza, if you needed reminding) and turned it into a veggie-heavy flatbread. Creamy ricotta is mixed with sautéed spinach, then topped with caramelized onions and red peppers. A drizzle of oil and sprinkle of pepper is all it needs to go from wow to ZOW! We've got you covered!

WHAT WE SEND

- baby spinach
- red onion
- red bell pepper

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

TOOLS

- fine-mesh sieve
- rimmed baking sheet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 673.0kcal, Fat 30.0g, Proteins 23.0g, Carbs 79.0g



1. Sauté spinach

Preheat oven to 425°F. Heat a large skillet over medium-high. Add **spinach**, **2 tablespoons water**, **a pinch of salt**, and **several grinds pepper** and cook, stirring, until wilted, about 1 minute. Transfer to a strainer and press out excess liquid. Reserve skillet for step 4.



2. Make ricotta mixture

Transfer **spinach** to a medium bowl and stir in **ricotta**, **1 tablespoon oil**, **½ teaspoon salt** and **several grinds pepper**.



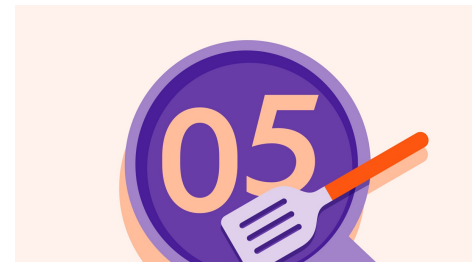
3. Prep vegetables

Trim ends from **onion**, then halve, peel, and thinly slice. Halve **pepper**, remove stem and seeds, and thinly slice.



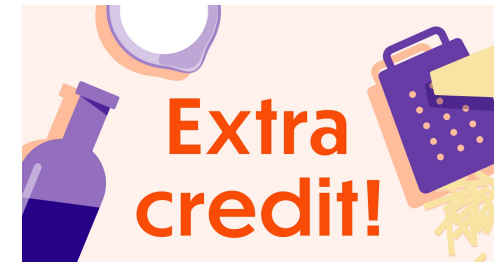
4. Sauté vegetables

Heat **1 tablespoon oil** in the same skillet over medium-high. Add **onion** and **½ teaspoon salt**. Cook, covered, until wilted, about 2 minutes. Remove lid and cook, stirring occasionally, until browned in spots, about 3 minutes. Add **peppers** and **¼ cup water**. Cover and cook until softened, stirring, 5 minutes. Remove lid and cook until liquid is evaporated.



5. Bake flatbreads

Lightly oil **flatbreads** and arrange on a rimmed baking sheet. Spread with **ricotta mixture** and top with **vegetables**. Season to taste with **salt** and **pepper**. Drizzle each with **1 teaspoon oil** and bake until crust is golden, about 8 minutes. Transfer to a board, cut into wedges and serve. Enjoy!



6. Spice it up!

Kick this recipe up a notch by adding a pinch of crushed red pepper to the ricotta mixture in Step 2. Love spicy food? Add **¼ teaspoon!**